

STUDY ON KITUL PRODUCTS (TREACLE & JAGGERY) ON A COMMERCIAL SCALE

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Abstract

Kitul is indigenous to Sri Lanka and widely distributed in home gardens and natural forests. It grows taller than 20m. lifetime of 20-25 years and flowers at age 10-15 years. Kitul treacle and jaggery are made out of the sap obtained by tapping the inflorescence. Production of one treacle bottle needs 4-6 liter of sap and few production of 1 Kg of jaggery needs 6-8 liters of sap. Maple syrup is the world's desired sweetener other than sugar and kitul treacle is a substitute. Maple reaches its trappable size in 40-60 years and could be tapped for 1-50 years continuously. Maple could be tapped only for 3 months and 43 liters of sap and require is to produce 1 liter of syrup. Maple plantations are available in Canada.

This dissertation is on kitul products, confined to two products viz jaggery and treacle on a commercial scale. The methodology of collecting and analyzing data was captured at 4 layers, tappers, producers, exporters, industry experts and other stakeholders. MINITAB and Excel are the tools used for quantitative analysis and interactive sessions conducted with tappers on the field, collection centers, exporters are used for qualitative analysis. The salient points of the findings of the study are presented in chapter 6 and Recommendations are given in chapter 7. During this study some interesting and important patterns surfaced. Sap is in scarce and the supply is very limited for kitul production due to tappers unwillingness of selling sap, declining trend in kitul tapping, inability of collecting sap from distant tappers due to rapid fomentation of sap etc. Quality control methods and

Stands should be improved in order to get product consistency and reduce contamination and adulteration. Proper packing should also be introduced for kitul jaggery. Energy and waste management are in favor for technical feasibility. Low cost of production, non seasonality of kitul sap, less time taken to reach trappable size, Anti diabetic property etc. are advantages of kitul treacle above maple syrup. Availability of untapped kitul trees, attractive sap yield which currently converted to toddy and 84 times higher yield per tree than maple when calculated to the total lifetime shows clear signs of potentiality of production. Unfamiliarity of taste for export market, less technology, no precise standards for kitul treacle and lack of proper quality checking equipments are the main drawbacks which could be overcome with proper strategies.